(39)

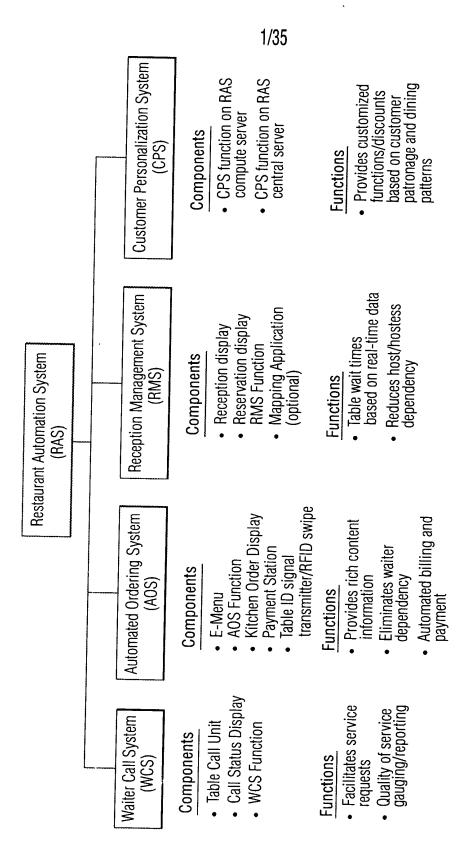
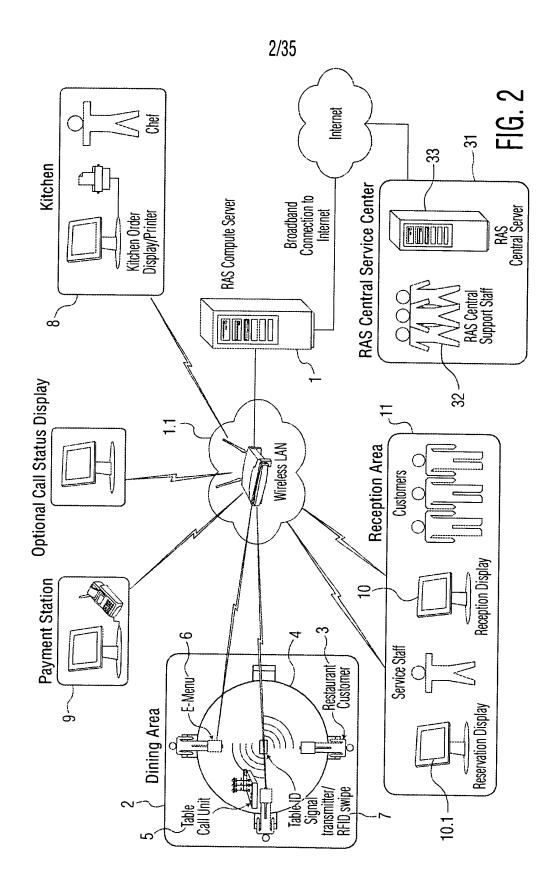
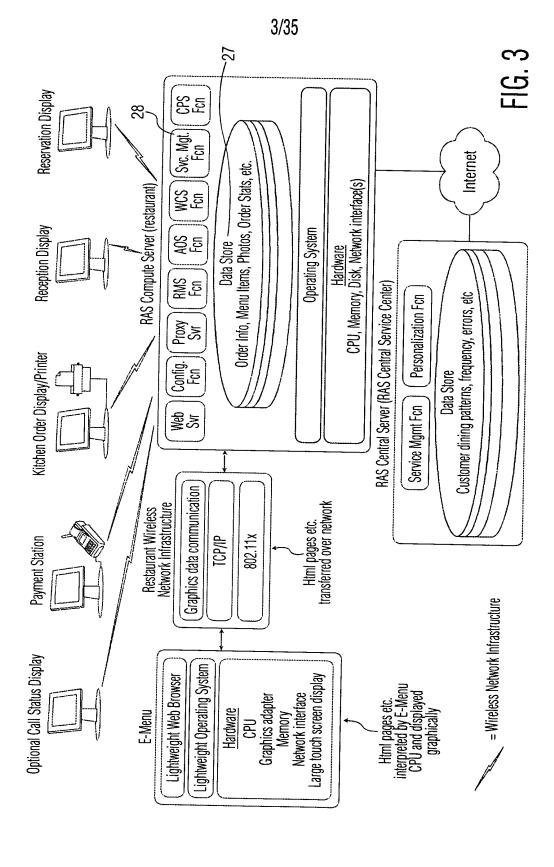
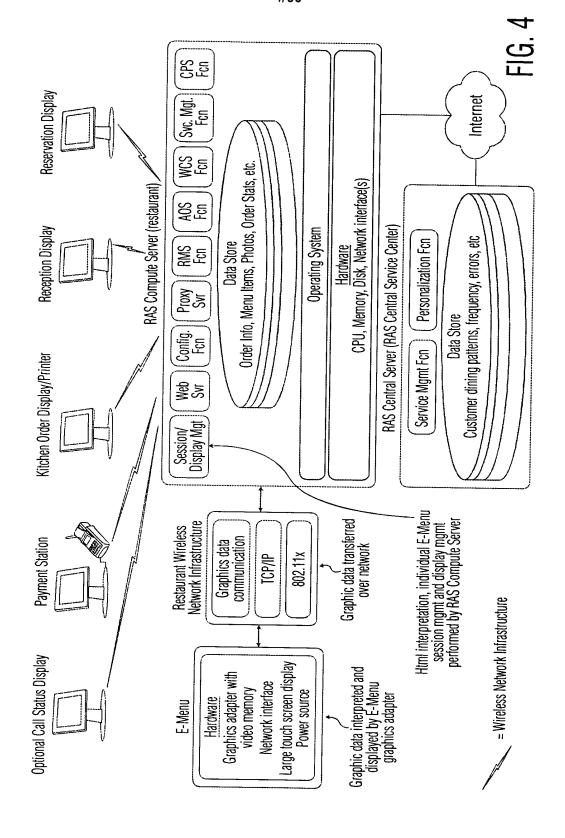


FIG. 1







Menu Modify Function

Click on a category to modify or add an item within the category. Click 'Add New Category' to add a new category to the menu.

Wine List

Champagne and Sparkling Wines Red Wines White Wines

Starters

Appetizers Soups Salads

Add New Category

Main Course

Vegetarian Chicken Seafood Lamb Rice Dishes

Breads and Rice Accompaniments Dessert & Coffee

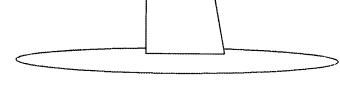
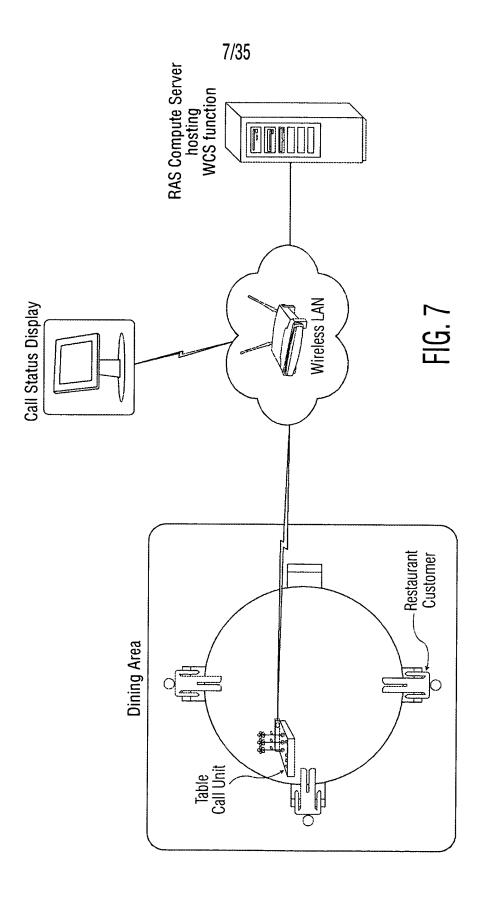
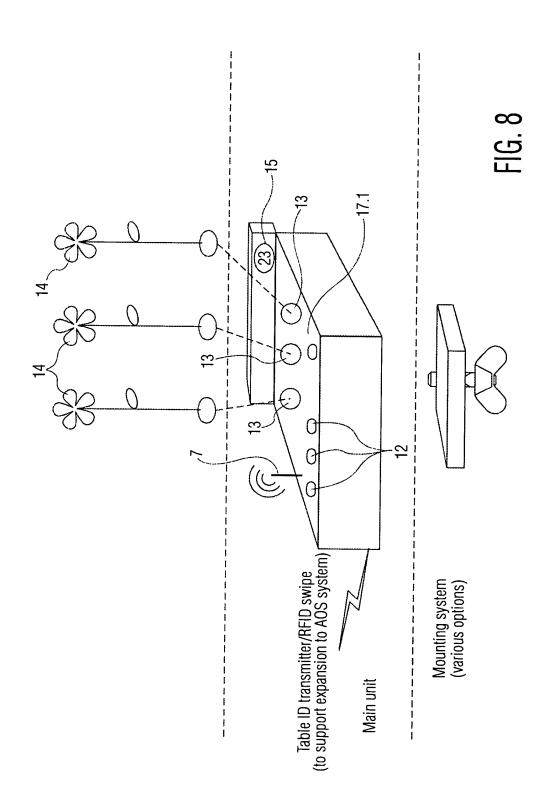


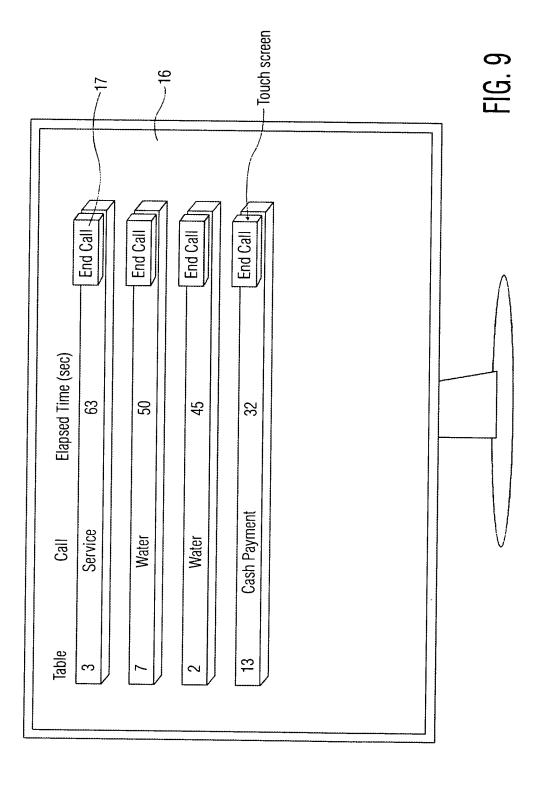
FIG. 5

Menu Modify Function - Modify: Palak Paneer History No information available Ingredients/Preparation A traditional dish for an Indian vegetarian dinner, this puree of tender spinach leaves is slowly melted with pure, unprocessed cubes of Indian cheese. Its delicate natural flavors are enhanced by a subtle aroma of spices and seasonings, creating a dish which is as tasty as it is wholesome. It is delicious with rice, hot Indian bread (nan, paratha, or chappati). tortilla or pita bread. Modifications available Extra cheese Less cheese Mild Extra Spicy **Nutritional** information No information available Photo c:\photos\palakpaneer.jpg Save Changes and Exit Cancel

FIG. 6







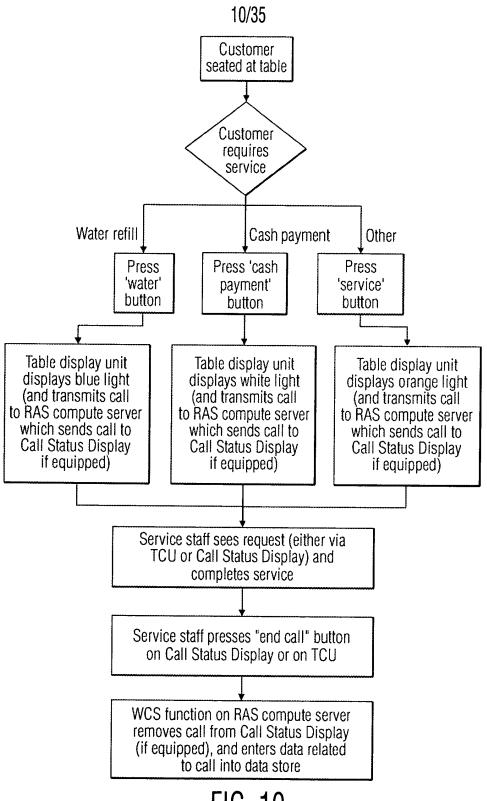
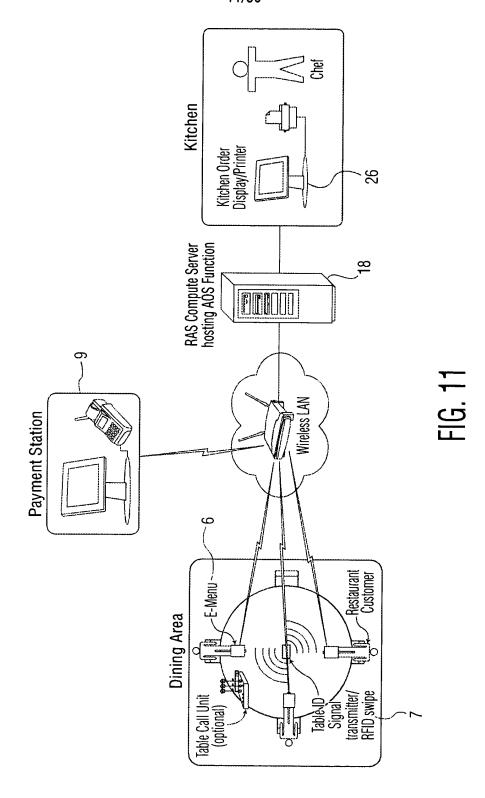


FIG. 10



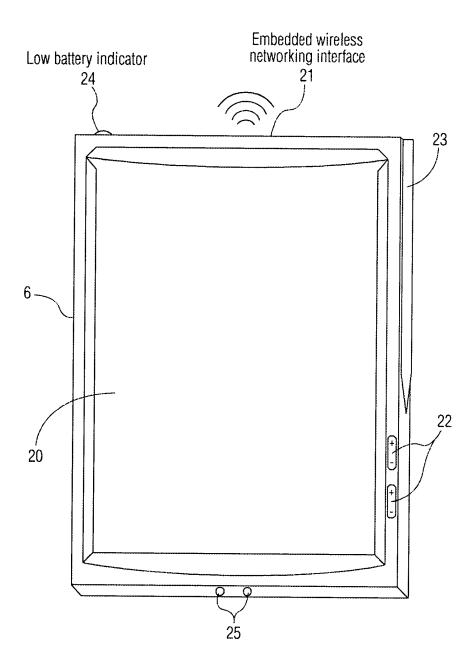


FIG. 12

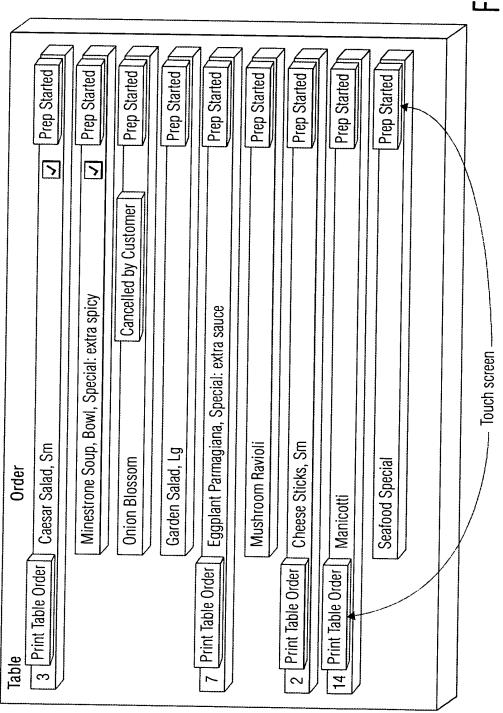


FIG. 13

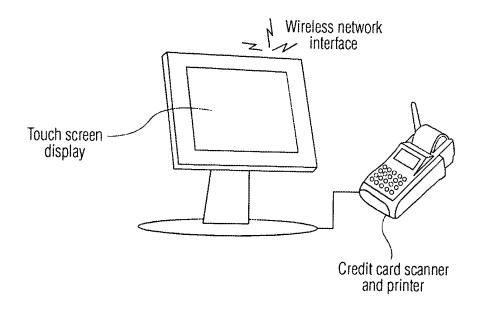


FIG. 14

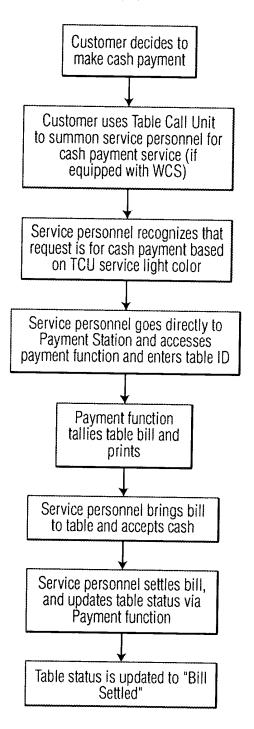
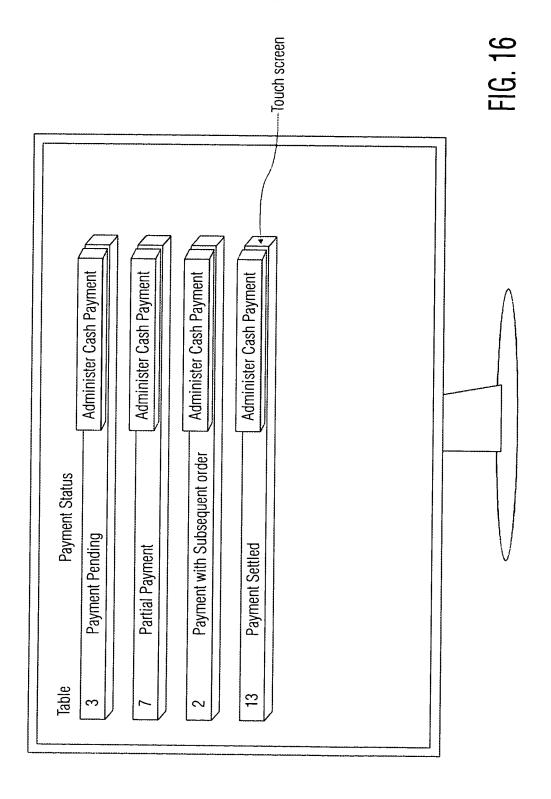


FIG. 15



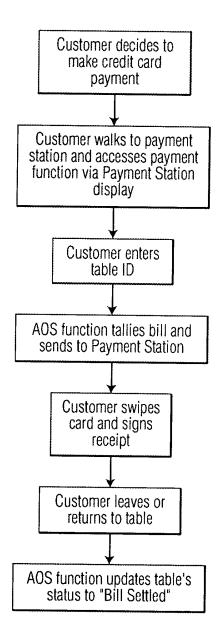


FIG. 17

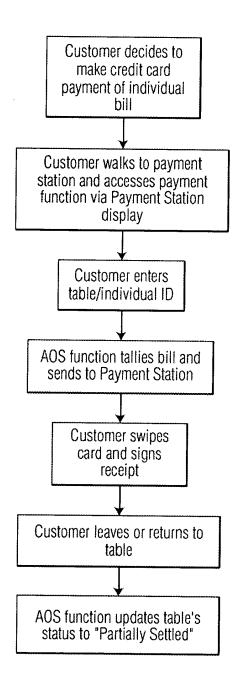


FIG. 18

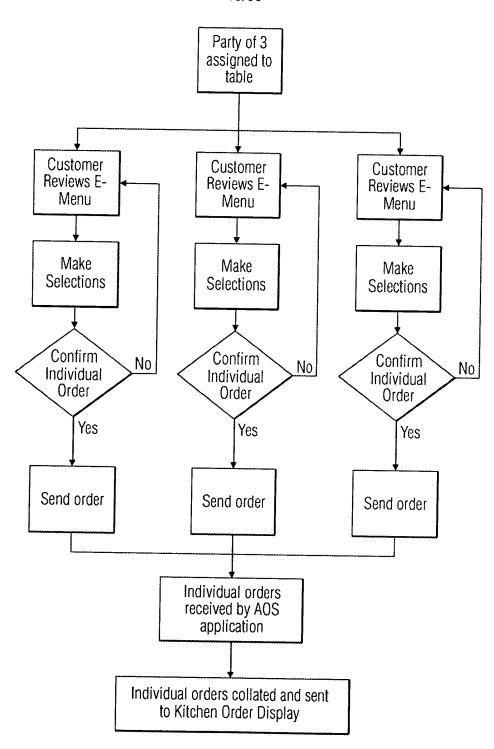
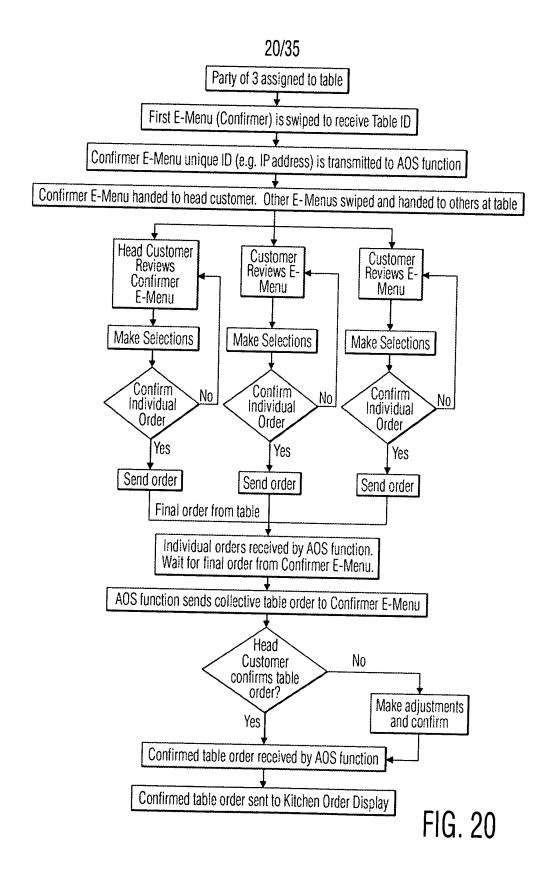


FIG. 19



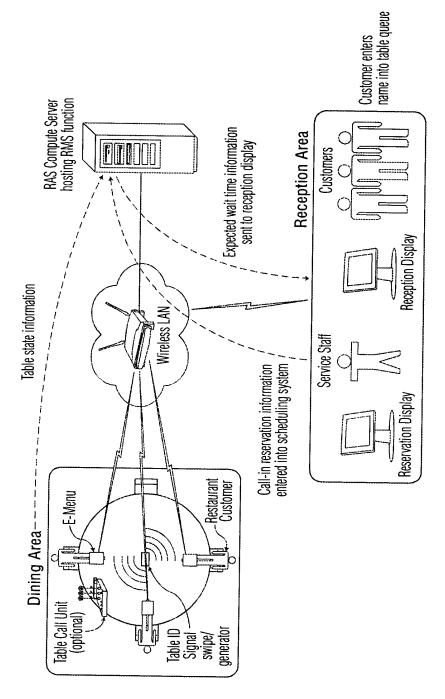


FIG. 21

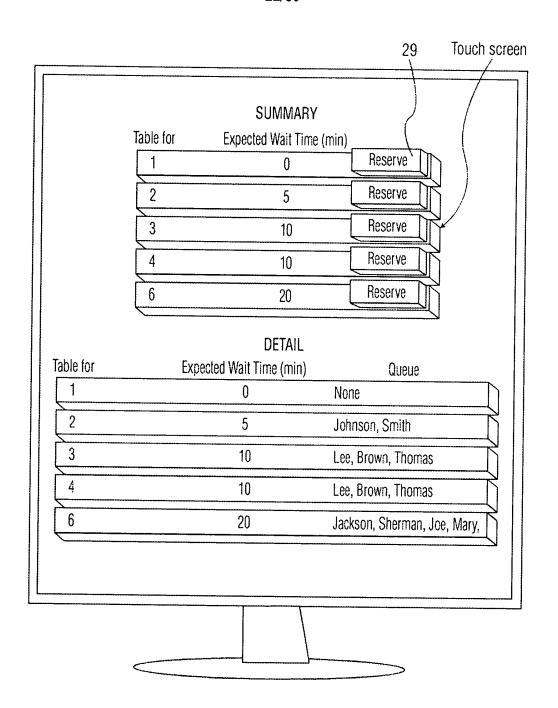


FIG. 22

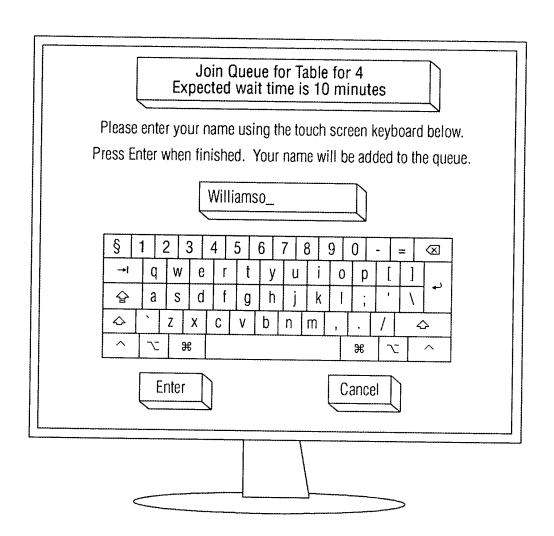


FIG. 23

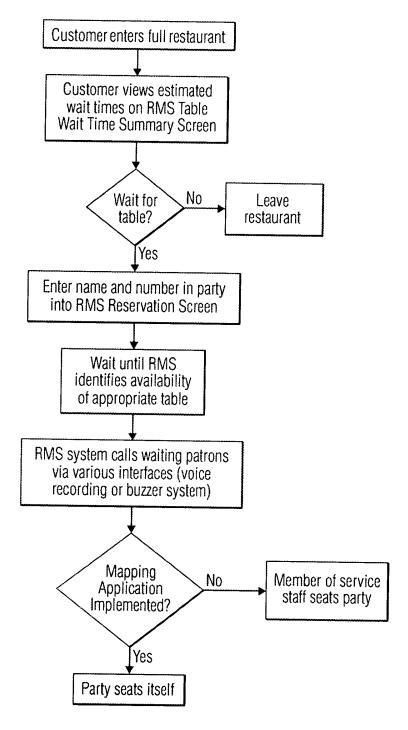
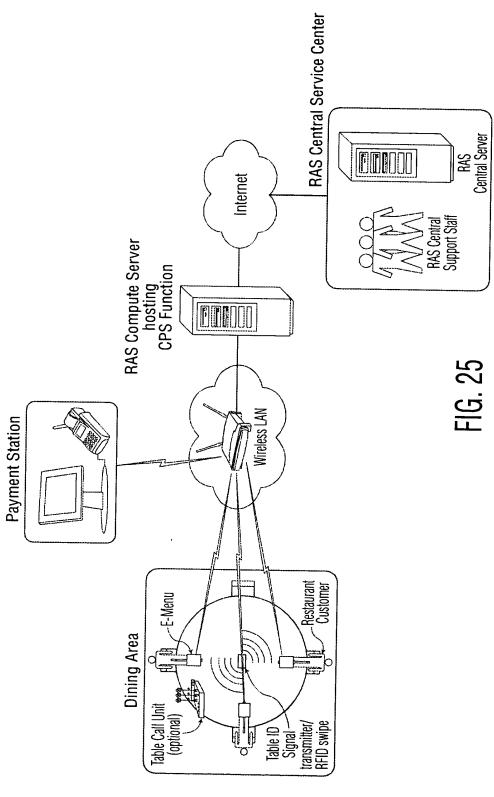


FIG. 24



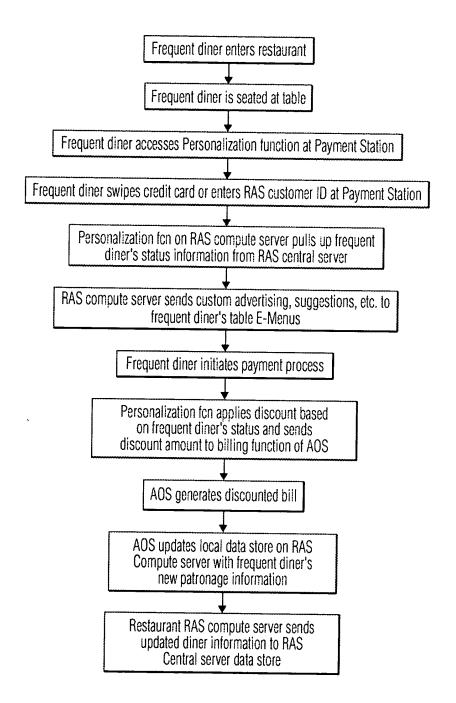


FIG. 26

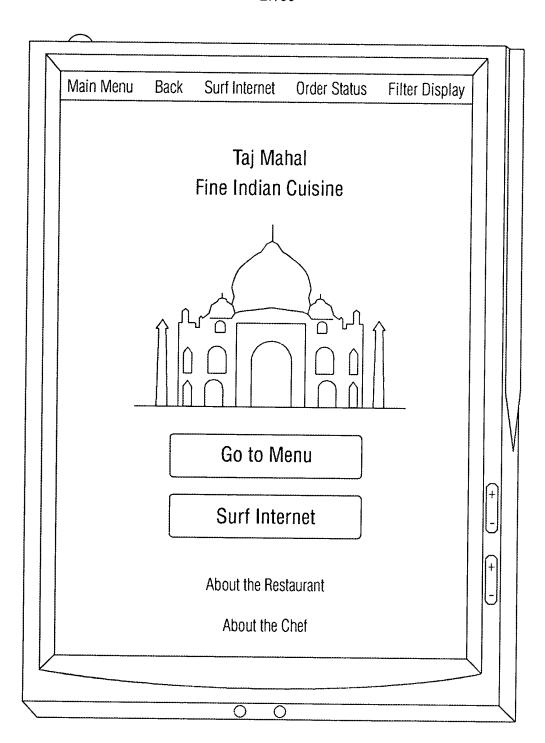


FIG. 27

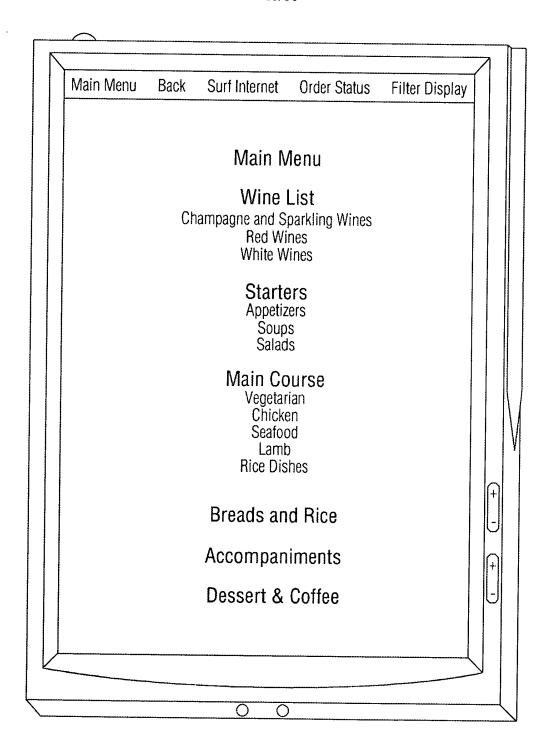


FIG. 28

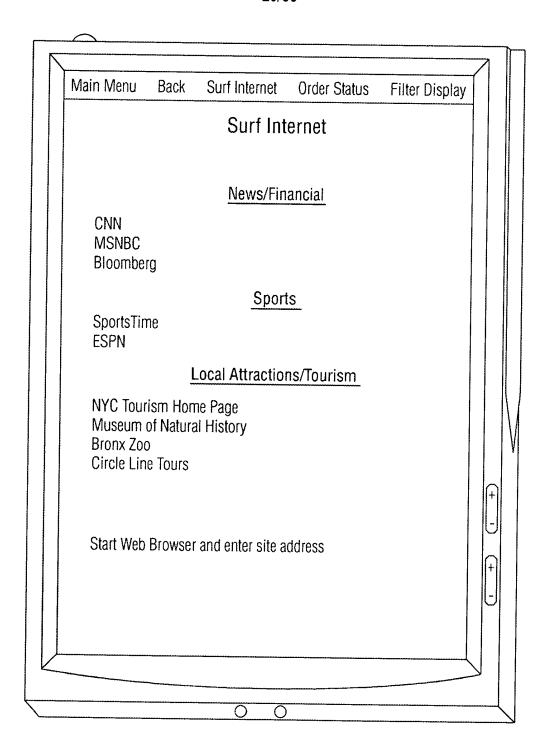
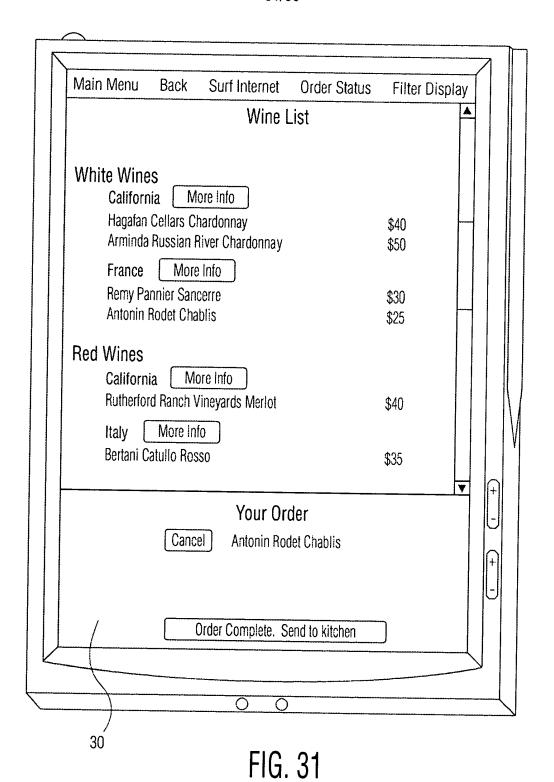


FIG. 29

Main Men	u Back Surf Internet Order Status Filter Display
Soups	Palak Paneer: Description X
Malai Kofta Tomato Sou	No information available
10:110:000	Ingredients/Preparation
	A traditional dish for an Indian vegetarian dinner, this puree of tender spinach leaves is slowly melted with pure,
Vegetable Malai Kofta Croquettes Garnished v	unprocessed cubes of Indian cheese. Its delicate natural flavors are enhanced by a subtle aroma of spices and seasonings, creating a dish which is as tasty as it is wholesome. It is delicious with rice, hot indian bread (nan, paratha, or chappati), tortilia or pita bread.
Palak Paner Fresh home	Modify The following modifications are available for this dish:
Paneer Sha Homemade tomatoes, a	☐ Extra cheese ☐ Mild ☐ Less cheese ☐ Extra spicy Nutritional Information
Chicken	Close Window
	Your Order
	Cancel Antonin Rodet Chablis
	Cancel Palak Paneer - special: extra spicy
	Cancel Tomato Soup
	Order Complete. Send to kitchen

FIG. 30



					7
Main Menu	Back	Surf Internet	Order Status	Filter Display	
U	se touch	Surf Into	ernet d to enter web ad	dress	
© Google Mic File Edit Vie ⇔ Back · ⇔ · @ Address ©	w Favorites	s Tools Help Gearch ≀ Favorites ♀	Media ♂ 🖫 😝 [
Audiess €.3	Web	GOOGL [Images] Groups	E Tm Directory News]	
Advertise		Google Search [I'm F	eeling Lucky] rices and Tools - Jobs, F	niaH & zzar	
		Make Google Your F	lomepage	1635, «СПЕР	
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19	20		·		
	20	FIG. 3	2		

Main Menu Back	Surf Internet	Order Status	Filter Dis	play
	Starte	ers		A
Soups				
Malai Kofta Curry	\$4			
Tomato Soup	\$	55		İ
			***************************************	V
	Main Co	urse		A
Vegetable Specialties				
Malai Kofta Curry	Modify/More In	fo Photo	\$15	
Malai Kofta Curry Croquettes of fresh chees Garnished with nuts and	se simmered in light raisins	t creamy sauce.		
Palak Paneer	Modify/More Int		ሰ 4ሮ	
Fresh homemade cheese	<u> </u>	11 1	\$15	
Paneer Shahi Korma	Modify/More Inf		\$17	
Homemade cheese cooke tomatoes, and spices top	ed with onions, bell ped with dry fruits a	pepper, and nuts.	Ψ	
Chicken	,			
	Your Or	der		
Can		det Chablis		
Can			niau	
		er - special: extra s	picy	
Can	cel Tomato Sou	ηh		
	Order Complete. S	Sand to kitchen	7	
	Order Gompiete.	John to Kitohon		

FIG. 33

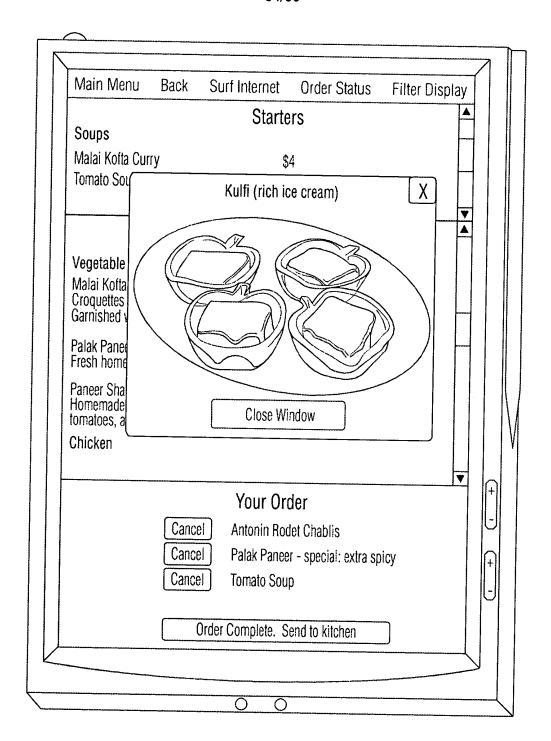


FIG. 34

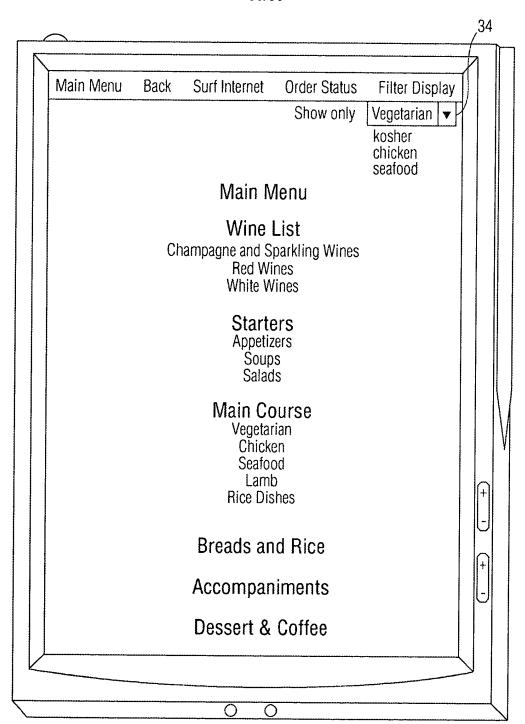


FIG. 35